Kitchen

Follow flow: Top-bottom, left-right or right-left, back-front

# Prepare

Turn on lights, open microwave, put rugs and trashcans right outside door, load apron with 2 yellow towels for drying and polishing, 1 blue towel, blue microfiber scrub towel, stainless steel scrubby (OVEN ONLY), magic eraser, plastic scraper, toothbrush. Prep HOT water and 4-5 drops of dish soap in small bucket with 2 yellow towels for all surface cleaning. Prep HOT water and 4-5 drops of dish soap in large bucket with 5-7 blue mop cloths.

# Clean

1st round: long duster, dust for cobwebs, light fixtures, ceiling fans, baseboards, door frames, vents (hand wipe with deep cleans and move out cleans) windowsills, blinds

2nd round: Start to the left (or right) of the sink and move around the room, following flow. Wash doors & handles, switch plates, outlet covers, stove top (yellow towels only), outside of fridge, oven, dishwasher. Spot clean cabinet faces, and walls as needed. Wash and scrub inside and out of microwave, counter tops (moving everything), backsplash tile, ending at the sink. Scrub/polish sinks, faucets.

3rd round: Empty trash washing the outside of the can. Vacuum thoroughly and then wash the floor.

# Quality Check

Keep a dry yellow towel with you to polish as you go. Rub your hand across the counter tops looking for the feel of grit. Check sinks, especially around drain holes. Check stainless for streaks and fingerprints. All chrome should be dry and streak free. Check the feet of tables and chairs for hair. It often sticks and needs to be pulled by hand. Don’t forget to look behind the doors. Take a damp white paper towel and check the floors for dirt.

# Products

Hot water and dish soap for most surfaces. Orange oil as needed for grease on stove, counter tops, and oven. Barkeepers’ friend to remove stubborn stains on counter tops, stove top, ovens, and sinks. Barkeepers’ friend removes most stains in porcelain sinks. Vinegar can be used for stainless steel, glass and in the oven with baking soda.

# NEVER EVERS in the kitchen!

* Never use any type of scrubby on stainless steel \*\*Leading cause of damage
* Never ever leave barkeepers friend on surfaces for more than 1 minutes. It can discolor the surfaces.
* Never ever use anything other than hot water on countertops, especially granite
* Never ever use orange oil on plastic or stainless steel. Sink, stoves, and ovens only
* Never ever use the appliances to pull yourself up from kneeling on the floor
* Never use vinegar on stone
* Never stand on the countertops
* Never ever take any garbage off the property. If you cannot find the clients large can, ask the client of call the office. Trash removed from the client’s home could be considered theft.